

# Private Dining Lunch Menus

## Two-Course Chef's Lunch

Choice of Appetizer + Entrée *or* Entree + Dessert

### First Course

#### **Herbal Mesclun Greens**

cherry tomatoes, lemongrass ginger vinaigrette  
*Pinot Grigio, Primaterra, Venezie, Italy, 2007*

#### **Soup of The Day**

*Riesling, Luis Guntrum, Rheinhessen, Germany, 2006*

#### **Five Blue Point Oysters, CT**

*Paul de Coste, Brut, Blanc de Blanc, France, NV*

#### **Fricassee of Seasonal Mushrooms**

creamy polenta & truffle sauce  
*Rioja, Vina Herminia, Spain, 2006*

### Second Course

#### **Frittata**

caramelized onions, portobello mushrooms, baby arugula & goat cheese  
*Grec Di Tufo, Vinosia Campania, Italy, 2007*

#### **House Made Spaghetti**

fresh tomato sauce & basil  
*Pinot Noir, Gloria Ferer, Carneros, Sonoma, 2007*

#### **Grilled Chicken Breast Sandwich**

focaccia, lettuce, tomato, tapenade, avocado mousse, sweet potato chips  
*Chardonnay, Wine Men of Gotham, South Australia, 2008*

#### **Blackened Tuna Carpaccio Salad**

shaved fennel, tomatoes, asparagus, egg, bacon, capers, mustard aioli,  
lemon juice & olive oil  
*Montepulciano, Zaccagnini Bianco, Abruzzo, Italy, 2006*

## Third Course

### **Vanilla Cheese Cake**

fresh berry compote & hawaiien passion fruit

*Blueberry Port, Duck Walk Vineyards, Southampton, NY, 2005*

### **Fresh Seasonal Fruit**

*Blueberry Port, Duck Walk Vineyards, Southampton, NY, 2005*

## Sample Menu One

Guests may choose from all of the following options

### First Course

#### **Herbal Mesclun Greens**

marinated tomatoes, shaved parmesan, shallot vinaigrette

#### **Soup of The Day**

#### **Fricassee of Mushrooms**

creamy polenta, truffle red wine sauce

### Second Course

#### **Grilled Chicken Breast Sandwich**

focaccia, lettuce, tomato, tapenade, avocado mousse, sweet potato chips

#### **Frittata**

caramelized onions, portobello mushrooms, baby spinach, goat cheese, arugula salad

#### **Spaghetti**

tomato, basil, parmesan cheese

#### **Burger**

prime new york sirloin, gruyere cheese, bacon, fries

### Third Course

#### **Fresh Seasonal Fruit**

lemon granite

## **Vanilla Cheese Cake**

fresh berry compote & Hawaiian passion fruit 4

## Sample Menu Two

Guests may choose from all of the following options

### First Course

#### **Arugula Salad**

shaved fennel, pears, dried apricots, maytag bleu cheese, lemon vinaigrette

#### **Maryland Blue Crab Bisque**

roasted corn

#### **Piatto di Salumi**

sopresatta, salami milanese, coppa, bresaola, prosciutto di parma, speck

### Second Course

#### **Grilled Steak Sandwich**

greens, tomato, provolone, caramelized onions, house chips

#### **Salad**

greens, confit tomatoes, olives, cucumber, provolone, parmesan croutons, anchovy, balsamic vinaigrette

#### **Rigatoni with Sweet Sausage Sugo**

tomato, arugula, pecorino

#### **Crab Cake Sandwich**

brioche bread, arugula, avocado mousse, caramelized onion, spicy harissa aioli

### Third Course

Vanilla Crème Brulée

#### **Ice Cream and Sorbet Plate**

crispy meringue, biscotti

## Sample Menu Three

Guests may choose from all of the following options

### First Course

#### **“Fior di Latte” Mozzarella**

vine ripped tomatoes, pesto, olive tapenade

#### **Baby Spinach And Lola Rosa Salad**

bosc pears, pecorino romano, candied walnuts, dried cranberries, pancetta, orange vinaigrette

#### **Tuna Tartare**

Shaved fennel, capers, apple chips, ponzu sauce

### Second Course

#### **Mushroom Duxelle Ravioli**

asparagus, grana padano cheese, porcini truffle sauce

#### **Grilled Skirt Steak**

watercress, fries, red wine sauce

#### **Blackened Tuna Carpaccio Salad**

shaved fennel, tomatoes, asparagus, egg, bacon, capers, mustard mayo, lemon juice & olive oil

#### **Grilled Atlantic Salmon**

french lentil stew, saffron tomato sauce 6

### Third Course

#### **Warm Molten Chocolate Cake**

salted caramel ice cream, pistachio ice cream

#### **Tiramisu Classico**

mascarpone mousse, house made savoiarde , espresso syrup

## Beverages

Two-Course Chef’s Lunch Menu

Does not include any beverages.

**Unlimited Fountain Sodas, American Coffee & Tea**

Extra charge per guest

**Three-Course Menus**

**Includes Unlimited Fountain Sodas, American Coffee & Tea\***

\*Additional beverages are charged upon consumption and added to final bill.

**Open Bar**

**House Wine & Beer Only**

Unlimited House-Selected Wine & Beer

**House Wine, Beer & Well-Drinks**

Unlimited House-Selected Wine, Beer and Non-Premium Alcohol Drinks

**Upon Consumption**

A bar tab is started for the party and the host may request that only a limited bar be offered.

Individual bar tabs are available upon request.

## **Reservation Policies**

- Menu Includes beverages are stated in the Beverage section
- Receipt of the Private Dining menus does not guarantee availability
- All group reservations require signature & deposit
- Deposits are non-refundable after 30-days prior to event date

## **Notes**

Menu items are subject to availability.

Some of our menu items are seasonal; your event coordinator will update you on any menu changes. We will try our best to accommodate any requests.